

MONTANA STATE DEPARTMENT OF HEALTH

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HELENA, MONTANA

SALMONELLA

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The epidemiology of Salmonellosis and Shigellosis in Montana was discussed in the November 1968 issue of Treasure State Health. However, there has been a request for clarification of laboratory reporting of isolates of Salmonella. The first report usually states that an organism belonging to a certain Salmonella Group has been identified and that it is being sent to NCDC for typing. If Salmonella typhi is isolated the report will state this because it is possible to identify the organism by cultural methods alone. This is the only cause of typhoid fever and unless S. typhi is identified, the case should not be reported as typhoid fever.

Here is a grouping of species of Salmonella which have been isolated in recent years in Montana. Roman numerals indicate the rank of the organism in importance Nationally during September '68. NH signifies that this is the rank on the list from non-human sources.

GROUP A

S. paratyphi A--This does not appear on the National list nor has it been isolated recently in our laboratory.

GROUP B

S. paratyphi B
S. typhimurium I--It is also first in Montana.
S. saint-paul VI
S. javiana IX
S. heidelberg IV
S. typhimurium var. copenhagen
S. schwarzengrund
S. reading
S. kaapstad
S. chester
S. derby
S. bredeney

GROUP C₁

S. montevideo VII NH
S. infantis V
S. thompson VII
S. oranienburg
S. hartford

GROUP C₂

S. blockley X
S. muenchen
S. litchfield
S. manhattan
S. newport

GROUP D

S. miami
S. enteritidis II
*S. typhi--This is the only cause of typhoid fever - and is part of the definition of this disease.
S. pullorum
S. berta

GROUP E₁

S. anatum VIII NH

GROUP E₂

S. newington

*The disease caused by infection with all Salmonella species except S. typhi is called Salmonellosis.

The preferred specimens for isolation of Salmonella are rectal swabs submitted in transport media. However, care must be taken to obtain fecal material on the swab. We have received specimens purported to be rectal swabs which were sterile!

Person-to-person passage, food and contact with animals are the commonest sources of contagion. However, it is not worthwhile to culture food** or animals because infection is so common in these sources. Thirty per cent of USDA-inspected poultry has been found to be harbouring Salmonella. Control is accomplished through education of the housewife and other food handlers in sanitation during preparation of such food and in proper cooking.

**When there is an outbreak of more than ten cases of food poisoning suspected of being caused by Salmonella, "likely" foods should be cultured. CALL YOUR SANITARIAN!

11/11/11